



LOUNGE MENU

SOUP OF THE DAY

Vichyssoise soup R115

Truffle mushroom soup with mushroom crisps and crème fraiche R120

SALADS

Panzenella salad R140

Roasted bell peppers, Kalamata olives, red onions, mixed leaves, basil, capers, duo of tomatoes, cucumber and avo served with charreds of ciabatta and Italian vinaigrette

Grilled Cajun chicken salad R170

Confit fennel shavings, charred butternut, cucumber, radish, tomato petals, and spring onion served with herb dressing

Vegan cheese salad R125

Pickled baby beetroot, crispy avocado, grilled apple, walnuts, rocket, and spring onion, served with mint dressing

SANDWICHES

Open toasted sandwiches on your choice of white, brown, ciabatta, rye, seed, or gluten-free bread

Smoked cheese, tomato and basil pesto R120

Beef pastrami, pickled cucumbers and mustard R150

Hummus, Kalamata olives, sun-dried tomatoes, mixed leaves, egg plant, zucchini and roasted peppers (vv) R130

Grilled chicken breast, maple-glazed bacon, egg mayo, avocado, sliced cheddar, tomato and crispy lettuce R210



ENTREES

Classic Cape-style battered fish and chips R180

Succulent battered hake, fresh lemon served with tartare sauce

Salt and pepper squid R160

Crispy squid served with a pickled root vegetable salad and wasabi vinaigrette

Honey-sriracha chicken drumsticks R165

Crispy chicken drumsticks, red cabbage, ginger, radish, thick-cut fries, and sriracha mayo

Table Bay cheese beef burger R210

Grass-fed beef patty, cheddar cheese, gherkins, pineapple and cabbage coleslaw on a toasted brioche bun served with hand cut fries

Lamb curry R240

Braised lamb, infused with fresh curry leaves and Malay spices and served with roti, poppadum, tomato and onion salsa, and cucumber raita

Grilled beef fillet R310

200g of the finest beef, served with wild garlic crushed baby potatoes, sautéed spinach, sage- baby carrots and green peppercorn sauce

Cumin roasted lamb cutlets R320

Served with barley & fava bean salad and pickled baby root vegetables

Grilled queen prawns (8) R320

Served with creamy lemon garlic butter, peri-peri sauce and fries or basmati rice

SIDES

Hand-cut fries R35

Sweet potato shoestring fries R35

Steamed basmati rice R30

Wild garlic crush potatoes R40

Charred spring vegetables R40

Greek salad with dressing R40



DESSERT

Summer pavlova, vanilla chantilly and fresh berries R95

Baked oreo cheesecake R95

Dark chocolate, coconut and cherry R95

Mango, raspberry/ginger sorbet R90

**Local and international cheese board
with preserves and condiments R160**

Seasonal fruit platter R80

OSCARS KIDS' MENU

Penne and cheese bake R75

Penne pasta with cheddar, mozzarella, and gruyère

Toasted cheese and tomato sandwich R80

Served with hand-cut fries

Toasted chicken and mayo sandwich R80

Served with hand-cut fries

Double-dusted chicken nuggets R90

Served with hand-cut fries and BBQ sauce

Fish fingers R100

Served with fries and tomato sauce

Vanilla ice-cream R70

Served with homemade chocolate sauce